



Canella Bellini

Grapes:	75% Canella sparkling wine, 25% white peach juice, and a splash of raspberry juice
Region:	Veneto
Total Production:	1,500,000 bottles
Vinification Process:	Antiacid tanks made from stainless steel preserve the peach juice and raspberry juice at a constant temperature of 10° C (50° F). Canella's sparkling wine is mixed with the fruit juice and pulp in state-of-the-art, 200-hectoliter autoclaves. The proportions are 150 hl. of Prosecco, 49 hl. peach juice and pulp, 1 hl. raspberry juice and pulp.
Alcohol Content:	5.00%
Residual Sugar:	60 g/l
Tasting Notes:	Characteristically deep pink in color. Peach and raspberry leap from the glass with the Prosecco offering subtle notes of apple, pear, and white flowers. Sweet and effervescent on the entry, with all the energy and tanginess of fresh peaches.
Winemaker:	Alberto Caporal
Owner Comments:	In order to obtain and maintain such a high-quality wine cocktail- in the words of founder Luciano Canella (who is flanked by Alessandra, Lorenzo, Nicoletta and Monica)- we successfully implemented an exclusive procedure, ensuring the product is always as fresh and flavorful as if it had just been prepared, even after travelling the six continents; and guaranteeing its stability and consistency.
Cellaring:	Do not cellar
Closure:	Screwcap
Food/Menu Pairing:	Can be enjoyed as an aperitif or with fresh fruit